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(54) Bread improving comüposition

(57) This invention relates to a coated lipase granule comprising lipase coated with a material which is impervious to lipid.

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cantly decreased during storage.

Claims

1. A coated lipase granule comprising lipase coated with a material which is impervious to lipid.

2. A granule according to claim 1 in which the lipase is present in granular form and then coated with the lipid impervious material.

3. A granule according to claim 1 in which the lipase is present on the outer surface of a particle and the lipase coated particle has an outer coat of the lipid impervious material.

4. A granule according to claim 1 in which the lipase has been absorbed by a particle and then coated with the lipid impervious material.

5. A granule according to any one of the preceding claims in which the coating is 1 to 25 w/w% of the coated lipase granule.

6. A granule according to any one of the preceding claims in which the lipase is from microbial origin.

7. A method of making a granule as defined in any one of the preceding claims, the method comprising coating either (i) a granule comprising a lipase; or (ii) a carrier particle comprising a lipase with a lipid impervious material.

8. A bread improver composition comprising a granule as defined in any one of claims 1 to 6 or a granule made by a method as defined in claim 7.

9. A composition according to claim 8 which further comprises fat.

10. Use of a granule as defined in any one of claims 1 to 6, a granule made by a method as defined in claim 7 or a composition as defined in claim 8 or 9 for hydrolysing a lipid present in dough.

11. A dough comprising a coated lipase granule as defined in any one of claims 1 to 6, a granule made by a method as defined in claim 7 or a composition as defined in claim 8 or 9.

12. A method of making a dough comprising adding together water, flour, yeast and optionally salt, and a granule as defined in any one of claims 1 to 6, a granule made by a method as defined in claim 7 or a composition as defined in claim 8 or 9; or supplementing a dough with such a granule or composition.

13. Use of a lipid-impervious material as a coating to prevent a lipase degrading a lipid in a composition as defined in claim 8 or 9.

14. Use of coated lipase to prevent the occurrence of rancidity when the lipase is brought into contact with a fat during storage, whereby the lipase is coated with a fat-impervious material.